



Operation and Safety Manual



Heavy Duty; Semi-Auto

Model
Rofry[®]
Oven

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2 Important References

2.1 Fundamental Safety Notes

2.1.1 Consider notes in the operating manual

Precondition for the safe and trouble free use of this unit is the knowledge of the fundamental safety notes and safety regulations.

The operating instruction contains the most important references to operate the unit safely.

These operating instructions, particularly the safety references, are to be considered by all persons, who work on the unit.

Furthermore the rules and regulations to avoid accidents are to be considered.

2.1.2 Obligation of the operator

The Operator is obliged to only let persons work with the unit who:

- Are familiar with the fundamental regulations of work safety and accident avoiding and who have been instructed how to operate the unit.
- Read and understood the chapter about safety and warning notes and have confirmed this with their signature.

The safe conscious operation of the personnel has to be examined regularly.

2.1.3 Obligation of the personnel

All individuals who are authorized to work with the unit are obliged to:

- Pay attention to the fundamental regulations of work safety and accident avoiding,
- Read the chapter on work safety and warning notes in this manual and to confirm through their signature that they have understood these, before actually operating the unit.

2.1.4 Possible risks

The RoFry® is built state of the art and in acknowledgement of all safety related rules. Nevertheless is it possible that danger for body and lives of the user and/or third and/or impairments at the unit or at other real values merge. The unit is to be used only :

- For the due use.
- In safety related flawless condition.

Disturbances which can hurt the safety are to be eliminated immediately.

2.1.5 Due use

Fundamentally our "General terms of sale and delivery" count. These are known to the operator at the latest since signing of the contract. Claims to warranty and liability at persons- and property damages are impossible, if they are to be led back to one or several of the following causes:

- Non due use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are in no working condition.

2.2 Warranty and Liabilities

Fundamentally our "General terms of sale and delivery" count. These are known to the operator at the latest since signing of the contract. Claims to warranty and liability at persons- and property damages are impossible, if they are to be led back to one or several of the following causes:

- Non due use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are in no working condition.
- Disobeying of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes of the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Force of nature and act of god.

2.3 Symbols and Notes

In the operating manual the following symbols and signs are used:



This symbol means a possibly or directly threatening danger for the life and the health of persons and/or a possibly dangerous situation.
Ignoring of these references may result in consequences for your health and/or can lead to property damages!



This symbol points to important references for the proper use of the unit.
Not paying attention to these references can lead to disturbances at the unit or in the environment!



This symbol points to operation tips and especially useful information.
Help for optimum use of all functions of the unit !

2.4 Copyright

The copyright on this operating manual remains at the company UBERT GASTROTECHNIK GMBH. This operating manual is intended only for the operator and his personnel. It contains instructions and references which neither completely nor partially:

- be duplicated
- be circulated
- be otherwise made available to third parties.

Offences may violate applicable laws.



2.5 Special Safety References

2.5.1 Safety devices

- Before operating the unit all protective devices like door and exhaust-cover as well as all removable parts must be installed correctly and be fully workable.
- Protective devices may only be removed:
 - After stand still and
 - Prevention of unintentional restart.
 - If partial components are delivered, an authorized staff member or service technician has to execute assembly according to installation guidelines.

2.5.2 Informal safety steps

- The operating manual is to be kept constantly accessible in the operating area.
- In addition to the operating manual all generally acknowledged and all local regulations for accident avoiding and environmental protection have to be applied with.
- All safety- danger labels at the unit are to be kept in readable condition.

2.5.3 Education of the personnel

- Only trained and instructed personnel may work at the unit.
- The responsibilities of the personnel are to be determined clearly for installing, start-up, operation, assembling, and servicing of the unit.
- During instruction the personnel may only work at the unit under supervision of an experienced person.

2.5.4 Unit-control

Under no circumstances it is allowed to make changes to the source-code of the software!

Only instructed personnel are allowed to operate the controls.

2.5.5 Safety during regular operation

- The unit is only to operate if all protective devices are fully workable.
- Before starting the unit it is to ensure, that nobody becomes endangered by the starting unit.
- At least once per shift the unit is to be examined with regard to visible damages and functional ability of the safety devices.

2.5.6 Dangers caused by electric energy

- Any work on the electrical supply is to be executed only by a specialist.
- Likewise the electrical connection of this unit to the power supply must be executed by an electro-specialist; the connection must follow the rules of the local determinations.
- The electric installation is to be examined regularly. Loose connections and brazed cables are to be eliminated immediately.
- If works at any life-parts are necessary, a second person who switches off the main switch if necessary is to consult.

2.5.7 Special danger-spots

- The basket and/or basket holder is to disassemble only at a switched off unit!
- Do not reach into the open, hot oven chamber!
- Do not touch the pulled out, hot basket during unloading!
- Do not reach into the hot exhaust!

2.5.8 Service and maintenance, troubleshooting

- Prescribed adjustment, service and inspection work is to be accomplished timely by the manager or if necessary by an authorized service technician.
- The operating personnel is to be informed before the beginning of the maintenance and service work.
- The unit is to be disconnected from the mains before maintaining, inspecting and repairing is performed; the main switch is to be guarded against unintended pushing.
- Check all screw connections for tight fitting.
- After finishing maintenance check all safety devices for proper functionality.

2.5.9 Structural changes to the unit

- Do not perform any changes, extensions or conversions to the unit without the manufacturer's permission, especially welding work at supporting parts.
- For all conversions a written permission of the company UBERT GASTROTECHNIK GMBH is necessary.
- Change all parts of the unit, which are in improper condition.
- Use only original spare parts.

2.5.10 Cleaning of the unit and disposal of the waste

Used substances and materials are to be handled and disposed appropriately, especially lubricants. Detergents have to follow the rules of food-hygiene

3 Introduction

3.1 Introduction

RoFry® offers due to its unique technology the possibility to fry regular products completely without oil. The quality of the products fried without oil will always be the same high standard, no matter if you take deep frozen or fresh goods, French fries or chicken nuggets, Asian specialties or fast food products from USA.

The intelligent sensor avoids wrong handling and levels out different amounts and temperatures.

3.2 Special features

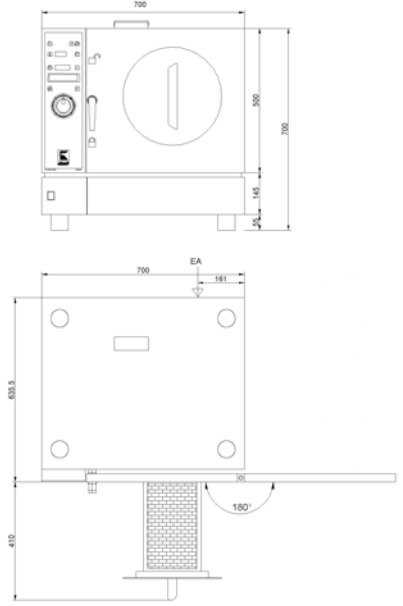
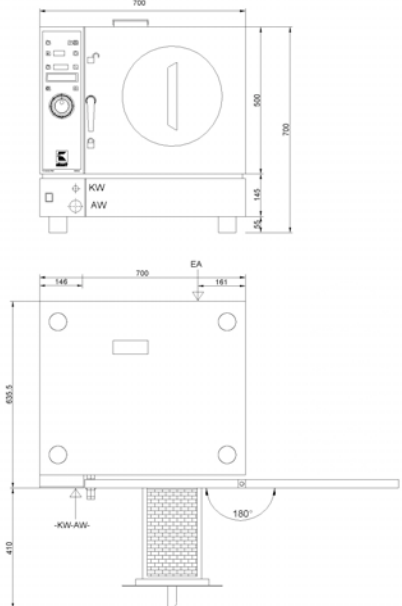
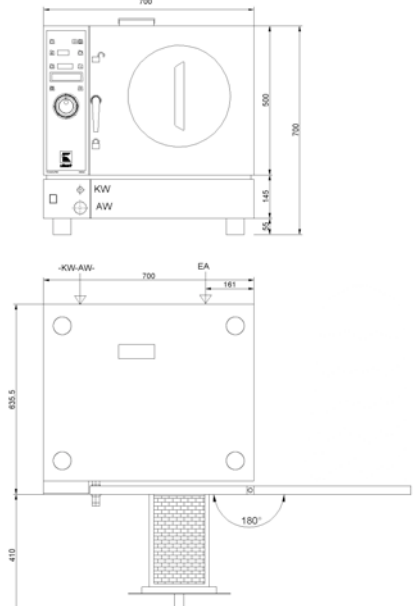
- compact design
- computer controlled
- self-diagnostic fault-finding-system
- easy to operate with two buttons
- no buying, storing, using and disposing of oil
- no tools are necessary to dismantle the machine for cleaning
- ideal size to install on a counter
- stainless steel design
- reduced emissions
- no need for fire-fighting appliances

3.3 Technical details

3.3.1 Capacity

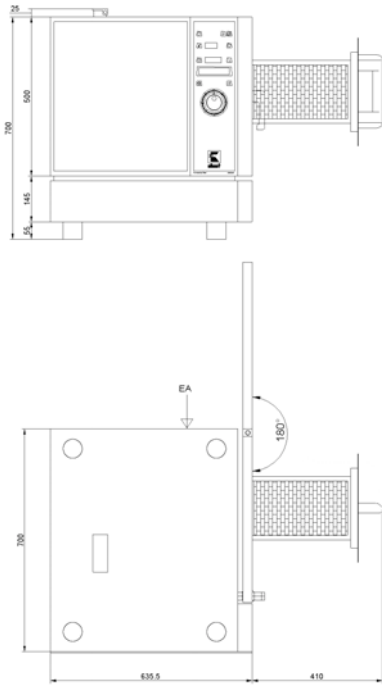
The maximum capacity of RoFry® based on the product French fries is 2,5 kg deep frozen or fresh products per load.

3.3.2 Dimensions [mm]

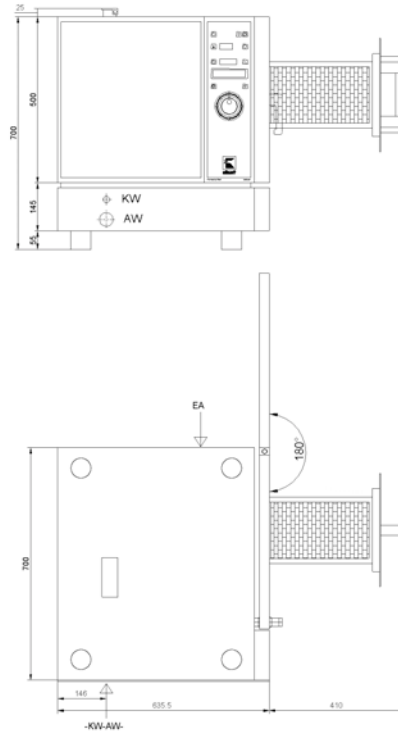
<u>RF-300-ST (Front Loaded Standard Version):</u>	<u>RF-300-TV (Front Loaded Canister-Version):</u>	<u>RF-300-FC (Front Loading with Water-Connection):</u>
		

<u>RF-330-ST (Right Hand</u>	<u>RF-330-TV (Right Hand</u>	<u>RF-330-FC (Right Hand</u>
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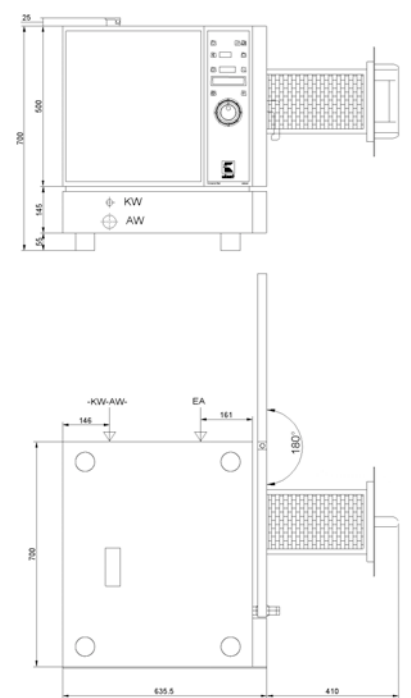
Loaded Standard Version):



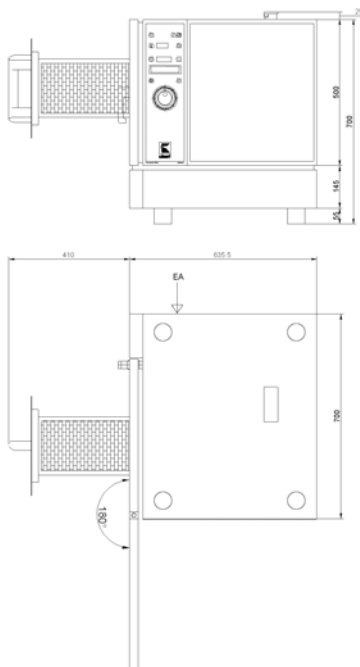
Loaded Canister-Version):



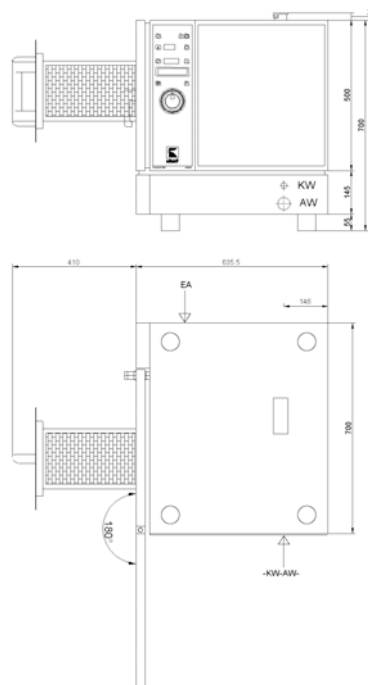
Loaded with Water-Connection):



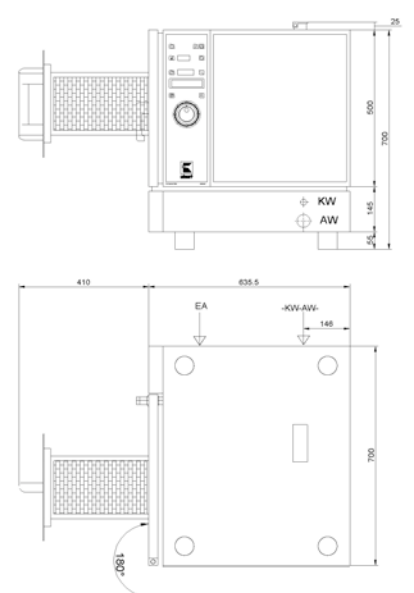
RF-360-ST (Left Hand Loaded Standard Version):



RF-360-TV (Left Hand Loaded Canister-Version):



•RF-360-FC (Left Hand Loaded with Water-Connection):



3.3.3 Weight

(Net weight)

Front Loaded Version RF-300-

ST	Standard-Version	app. 78kg
TV	Canister -Version	app. 88,5kg
FC	Water-Connected Version	app. 88,5kg

Right Hand Loaded Version RF-330-

ST	Standard-Version	app. 78kg
TV	Canister-Version	app. 88,5kg
FC	Water-Connected Version	app. 88,5kg

Left Hand Loaded Version RF-360-

ST	Standard-Version	app. 78 kg
TV	Canister -Version	app. 88,5kg
FC	Water-Connected Version	app. 88,5kg


3.3.4 Electrical details

Type	Version	Load per Ph:
RF-300/330/360-ST/TV/FC:	Europe-Version 400V / 15,5kW / 50-60Hz / 3Ph with N	25 A

3.3.5 Noise emission

Type	noise emission
all types	< 70 dBA

4 Installation and putting into operation

In general all RoFry® units will be packed for safe transport after the final control in order to reach you properly. Nevertheless we ask you to have a look at the machine on arrival to detect any transport damages. 

Note! Visible damages have to be reported immediately!

4.1 Unwrapping


- Open the box and remove the wrapping carefully.
- Take out all movable parts and make sure that they are complete.
- Remove all cartons and folio around RoFry®
- Pull the basket out of the unit with the black handle and remove all parts inside like operating manual, legs, plugs etc.

4.2 Installation

- Install the legs and put the machine on the chosen place. Take care of the following points:
- The RoFry® has to be placed on a horizontal level. Small unevenness can be corrected by the adjustable legs.
- Make sure that all ventilation holes have at least 5 cm clear space.
- There has to be enough free space to load, unload, clean and maintain the unit.
- The machine has to be placed in a way that the complete area around it can be cleaned easily.



4.3 Electrical connection

Note! While working on the unit with opened side-panels take care that the unit is disconnected from the mains. Even if the unit is switched off, the cooling fan may start to run. Not paying attention may result in injury! 

Please learn the electrical data of your unit from the nameplate. It is located at all types behind the grease tray.

- Check whether your local electrical power supply is in accordance with the data on the name plate.
- Make sure the supply cable is protected for units with a supply voltage as listed below:
≤ 240V (4/5-wire, min. cross-section 4□) separately with 40 Amps,
> 240V (4/5-wire, min. cross-section 2,5□) separately with 25 Amps
- Protection has to be done by use of a 3 pole line circuit breaker!
- The power supply needs to be manufactured from heat resistant, flexible cable. It is to be routed to prevent any contact to hot parts.
- For further information please see the wiring diagram (below)

Note! After the unit is connected to the mains, check correct rotation direction of the main fan: Remove the basket from the unit (pull the basket out of the unit with the black handle, push the release and remove the basket). Switch the unit on and look into the chamber. The fan wheel needs to rotate clockwise. If the rotation direction is wrong, change two phases on the main terminal block (X1).



After finishing any installation work, maintenance or repair, check whether the ground wires are connected properly to the casing and the side covers.

4.4 Tap

Note! In general all Installation and Service work has to be done by an authorized service technician! The following regulations have to be observed: DIN EN 1717 (alt DIN 1988, Part4, technical regulations for drinking water installation/TRW.



- RoFry® requires a cold water connection; we recommend using a water-softening unit in case of hard water above 8° dH (= Level 1).
- Use flexible pressure hose 1/2" with 3/4" screw joint. A faucet as well as a flow-back-prevention has to be provided on site.
- Water pressure should be between min. 100 kPa and max. 400 kPa. Use a pressure reducer in case of water supply pressures above 400 kPa.

4.5 Sewage

Note! In general all Installation and Service work has to be done by an authorized service technician! The following regulations have to be observed: DIN EN 1717 (alt DIN 1988, Part4, technical regulations for drinking water installation/TRW.



- The appliance needs an open sewage-connection, preferably ending in a funnel. UBERT recommends a common flexible sewage-hose with 3/4" diameter to be fixed to the sewage connection coming with the machine.

4.6 Exhaust

For an average capacity utilization of 60 % (equals a continual preparation of 1000g frozen goods of -18°C) there is an amount of exhaust of app. 130 m³/h that contains 6 kg water as hot steam. The steam has to be disposed by an extraction system. The best solution for this is an adequate hood-system. If this is not possible because of the rooming situation other solutions can be found. In this case please contact our service members they will be glad to assist you.

4.7 Preparation of Using / Starting up

Before you can use the RoFry® you have to clean all removable parts carefully with a grease solvent.

Note! Do not use flammable cleaners. Do not use high-pressure-, water pressure- or steam jet- cleaning devices. You will have further information about this in the section "cleaning and up keeping".



After cleaning the RoFry® properly the smell will be minimal when using it the first time.

Only for the Standard Version RF-3XX-ST:

Before using the RoFry® you should use the special RoFry® spray "KOTE". This is an anti adhesion spray that prevents adhering of oil and food residues. Concerning this you will find more information in the section "cleaning and up keeping".

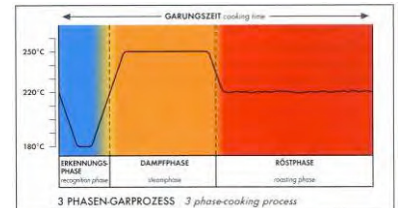
5 Operation

5.1 How RoFry® works

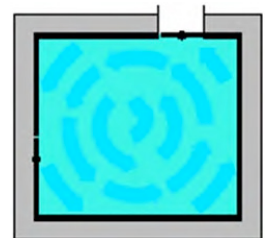
Once the device has been turned on, RoFry initializes. After pushing the STANDBY key is pushed, RoFry enters the cold standby level. After confirming a program selection with the START key, RoFry enters the hot standby level and is preheating to set temperature. This takes app. 2 minutes.

To fry food products, pull out the basket, put in the food to be prepared, push in the basket and push the START key.

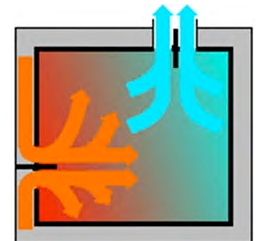
The basket starts to rotate and the main fan rotates full speed. The air intake- and exhaust flaps are closed now. The temperature drops. Now the computer control adjusts RoFry® automatically to the amount and temperature of the food product by shortening or lengthening the total cooking time to obtain a considerably even product result.



The steam time phase starts. Now humidity is taken from the product and turned into steam, cooking the product. During steam time the temperatures in the chamber rise up to max. 20° C above programmed operating temperature (if wanted). After the steam time is finished, the flaps open again and the temperature will drop to the start-level.

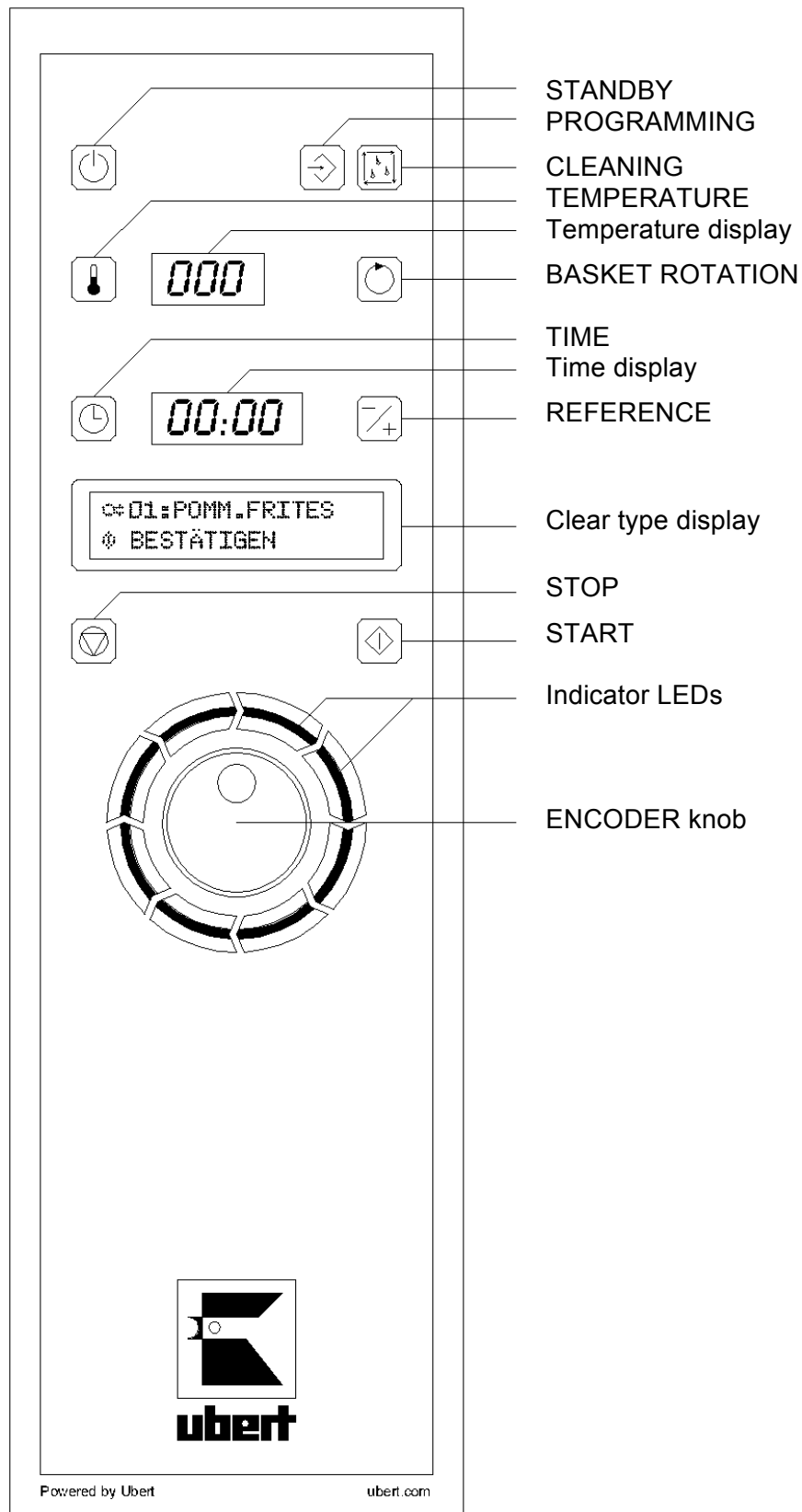


The roasting phase in which the goods get crispy begins. Now the flaps are opened to let the vapor escape. Dry, preheated air is blown via intake channel into the chamber. The flaps remain open until the basket has been emptied.



5.2 Control Panel

Following you will find an explanation a location of all components and their function to for optimum use of RoFry®.



5.2.1 Function status of keys

To simplify operation of the RoFry, the function keys change colors to show their status.

Key LED off: Key cannot be selected (function is not available).

Key LED green: Key can be selected (function is available).





Key LED red: Key is selected (function is selected and active).

Indicator LEDs red spinning over green: A cooking program is running with basket rotation

Indicator LEDs flashing green: A cooking program is finished

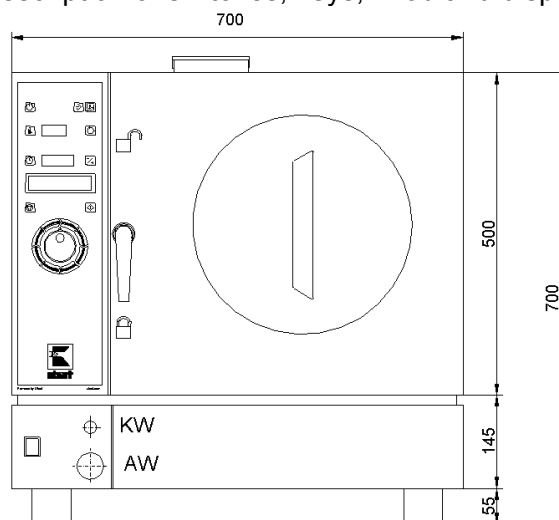
5.2.2 Symbols of clear-type display

The following special characters (symbols) appear on the clear type display:

special character	corresponding key
1 	 Start
2 	Rotary knob
3 	Rotary knob

5.3 Description of operating elements

Following you will find the description of switches, keys, knob and displays



5.3.1 Basket handle

Pull out / push in the basket using the basket handle.



5.3.2 Door handle

NOTE: Only open the door using the door handle after the basket has been removed completely from the equipment! Never use the door handle to carry the RoFry®!



5.3.3 Main switch

By pushing the main switch the device is being turned on or off.



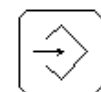
5.3.4 STANDBY

By pushing the STANDBY key RoFry® will be activated (cold standby) and the program that has been used the last time appears in the clear type display.



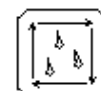
5.3.5 PROGRAMMING

By pushing the PROGRAMMING key the programming-mode will be activated and the operator gets access to the programming-level.



5.3.6 CLEANING

By pushing the CLEANING key the cleaning-mode will be activated and the cleaning-program that has been used the last time appears in the clear-type display.



5.3.7 TEMPERATURE

By pushing the TEMPERATURE key the set requested temperature of the current phase appears on the Temperature display. The requested temperature appears as long as the TEMPERATURE key is pushed.



5.3.8 Temperature display

Display of actual temperature or set temperature.



5.3.9 BASKET ROTATION

By pushing the ROTATION key the basket can be turned again after the regular emptying if necessary.



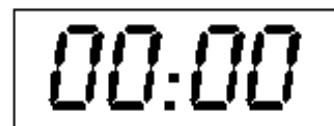
5.3.10 TIME

By pushing the TIME key the set time of the current phase is displayed on the Time display. The set time appears as long as the TIME key is pushed.



5.3.11 Time display

Display of remaining time, set time and reference time.



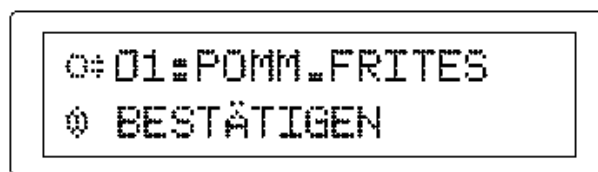
5.3.12 REFERENCE

By pushing the REFERENCE key in standby mode, the reference time of the selected program is shown on the Time display.



5.3.13 Clear type display

In the first line of the Clear type display the current program is shown. The second line shows the current status of the program or a menu-driven demand for further necessary operation steps.



In the programming-mode the first line of the clear-type display shows the program level and name. The second line asks for choosing of functions and input of values by the encoder

5.3.14 STOP

Push the STOP key to:

- Interrupt a currently running program.
- Deselect the program during hot standby.
- Quit programming in the programming level and jump back to the cold standby.
- Leave the programming level.



5.3.15 START

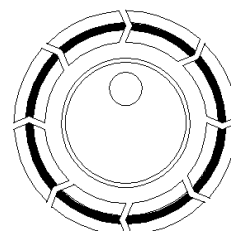
Push the START key to:

- Confirm selection of a program during cold standby.
- Start a program during hot standby.





5.3.16 ENCODER

By actuating the ENCODER all programs, menu points, temperatures, times, basket rotation, automatic functions and volume control can be selected and adjusted. When the ENCODER is turned clockwise the programs and menu points are displayed numerically on the clear type display. In case of turning anticlockwise this is happening numerically reverse.







5.4 Operation







5.4.1 Activate equipment

	Press main switch	INITIALIZING
	Press STAND-BY key (as soon as it lights up green)	02:CHICK.NUGG. CONFIRM





5.4.2 Select program

	Select desired program by ENCODER	01:CHIPS CONFIRM
	Confirm selected program by START key	01:CHIPS PREHEAT
	<i>Equipment heats up approx. 2-3 min.</i>	01:CHIPS STAND BY
	Afterwards pull out the basket to the end stop	01:CHIPS STAND BY

5.4.3 Frying



	Fill in product	01:CHIPS STAND BY
	Push in the basket	01:CHIPS START?
	Start program by START key (not with AUTOSTART)	01:CHIPS PROGRAM RUNS
	<i>Program runs until signal sounds</i>	01:CHIPS READY
	Pull out the basket to the end stop	01:CHIPS EMPTY
	Empty basket by START key (not with AUTOEMPTY)	01:CHIPS STAND BY

5.4.4 Switch between programs




	Leave current program by STOP key	01:CHIPS CONFIRM
	Select desired program by ENCODER	02:CHICK.NUGG. CONFIRM
	Confirm selected program by START key	02:CHICK.NUGG. PREHEAT
	<i>Equipment heats up a few seconds if necessary (continue with "Frying")</i>	02:CHICK.NUGG. STAND BY

5.5 Programming

5.5.1 Activate equipment















	Press main switch	INITIALIZING
	Press STAND-BY key (as soon as it lights up green)	02:CHICK.NUGG. CONFIRM









5.5.2 Enter programming level

	Push and hold programming button (at least 3 seconds)	CODE: 127 CONFIRM
	Select code "100" by ENCODER (100 is the factory default and could have been changed!)	CODE: 100 CONFIRM
	Confirm selected code by START key	PROGRAM ROFRY CONFIRM

5.5.3 Enter new program





Presuming the programming level has already been entered

	Confirm "PROGRAM ROFRY" by START key	NEW PROG: CONFIRM
	Confirm "NEW PROG:" by START key	08:POMMES FEIN CONFIRM
	Select product name Confirm by START key	POMMES FEIN 6789_-+/() . : <--> 
	If applicable, edit Product name by cursor, then move most right and Confirm  by START key	08:FRIES STEAM TEMP.
	Adjust the steam temperature shown in the temperature display. Confirm by START key	08: FRIES STEAM TIME
	Adjust the steam time shown in the time display. Confirm by START key	08: FRIES ROASTING TEMP
	Adjust the roasting temperature shown in the temperature display. Confirm by START key	08: FRIES RÖST ZEIT
	Adjust the roasting time shown in the time display. Confirm by START key	08: FRIES OPTIONS N
	To enter Options change to "OPTIONS Y" Confirm by START key	08: FRIES BATCH REFERENCE
	Time for Batch Reference is "00:00" in the time display. Confirm by START key	08: FRIES +FACTOR
	Adjust +Factor shown in temperature display to "075" by ENCODER Confirm by START key	08: FRIES -FACTOR
	Adjust -Factor shown in temperature display to "075" by ENCODER Confirm by START key	08: FRIES AUTOSTART N

	Activate AUTOSTART by selecting("Y") or deactivate ("N") Confirm by START key	08: FRIES 08: AUTOEMPTY N
	Activate AUTOEMPTY by selecting("Y") or deactivate ("N") Confirm by START key	08: FRIES 08: BASKET ROT. Y
	Activate Basket Rotation ("Y") or deactivate by selecting ("N") Confirm by START key	08: FRIES 08: ROT. DELAY
	Adjust Rotation Delay shown in the Time display Confirm by START key	08: FRIES 08: ROT. INTERVAL
	Adjust Rotation Interval shown in the Time display Confirm by START key	08: FRIES STORE DATA
	RoFry is storing the cooking program settings (NOTE: In case the STOP key  is pushed before the message "STORE DATA" appears, all settings made so far, will get lost.	08: PROGRAM ROFRY 08: CONFIRM
	To write /change / delete another cooking program: Confirm "PROGRAM ROFRY" by START key	09: POMMES FEIN 09: CONFIRM
	To leave the programming level select "EXIT". Confirm by START key	08: EXIT 08: CONFIRM





5.5.4 Change a program

Presuming the programming level has already been entered

	Confirm "PROGRAM ROFRY" by START key	08: NEW PROG: 08: CONFIRM
	Select "CHANGE PROG."	08: CHANGE PROG. 08: CONFIRM
	Confirm by START key	01: NUGGETS 01: CONFIRM
	Select the cooking program to be changed Confirm by START key >Refer to the chapter "Enter new program"(above) for further steps	NUGGETS 6789 _-+ / () . : <--> <

5.5.5 Delete a program

Presuming the programming level has already been entered


	Confirm "PROGRAM ROFRY" by START key	08: NEW PROG: 08: CONFIRM
	Select "DELTE PROG."	08: DELTE PROG. 08: CONFIRM
	Confirm by START key	01: NUGGETS 01: CONFIRM
	Select the cooking program to be deleted Confirm by START key	08: PROGRAM ROFRY 08: CONFIRM

6 Maintenance

Following some advises concerning maintenance, care, trouble shooting and service for RoFry®.

6.1 Cleaning and Care

6.1.1 Safety advices


- Do not use inflammable detergents cleaners. Never use high-pressure-, water  pressure- or steam jet- cleaning devices.
- Wear fire-safe, insulated gloves to prevent burnings when touching hot parts.
- Wear acid-proof gloves while cleaning the cold parts to prevent skin irritations.

6.1.2 General recommendations

- The unit has to be cleaned daily.
- Only use cleaners that are appropriate for food (neutral or alkaline detergents), even if there are plain and persistent residues.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them afterwards so that there are no residues of the cleaner on these parts.
- It is absolutely necessary to watch out for some fundamental things to keep this long-lived high-grade-steel-device working:
 - always keep the high-grade-steel surface clean.
 - watch out that there is always enough fresh air on the surface
 - never contact the surface with rusty material
- Never use bleaching or chlorine cleaners.



6.1.3 Detergents

To make the cleaning fast and easy we have integrated some cleaners in our program: 

For TV/FC- Version

- RoFry®-Cleaner
- RoFry®-Descaler
- Stainless steel-cleaner:
You have to spray this from a distance of app. 25 cm on the surface and wipe it off with a dry cleaning rag. If you want to clean only small parts you have to spray it directly on the cleaning rag and wipe it off this way. With this method it is possible to clean RoFry® easily and without stripes.

For ST- Version:

- RoFry®-Spray 'KOTE':
By using this spray a film is built up that prevents that any particles of the food, grease, oil etc. can stick on the surface.

Note! Never use KOTE for the basket and the basketholder.

- Soak-Tank:
This is for cleaning of all removable parts except the fresh air filter.

6.1.4 RoFry®-spray 'KOTE' (ST-Version)

KOTE creates a film that prevents that sediments of food will bake on the surface of parts. The film sticks to the parts during the cooking and so there will be no dirt on these parts.

KOTE is tested and licensed for food equipment.

KOTE is not to use with parts which have direct food contact. (e.g.: basket or basket-holder).



Using advices:

- Parts to be sprayed are: chamber walls (incl. inside of door), air guide, lamella sheet, fan wheel.
- Before spraying the film on these parts, they have to be cooled down, cleaned and dried.
- Shake the spray thoroughly and spread evenly on the parts. Do not wipe away the film!
- After spraying the parts, RoFry has to be heated up to 230°C and has to maintain this temperature for about 5 minutes. The film will dry fully for the optimal function.
- To clean the parts, you just take a wet rag and some water. Extreme dirt can be washed away with a sponge.

6.2 Daily Cleaning















6.2.1 RoFry® with ASC (FC & TV-Version)

The ASC (automatic self cleaning) system of RoFry provides several cleaning programs:

- CLEAN SHORT -> suitable for light dirty conditions only
- CLEAN NORMAL -> for the typical daily cleaning
- DECALCIFY -> to thoroughly remove lime inside the RoFry
- OPEN DOOR -> for the manual daily and for the weekly cleaning
- PUMP OUT -> to pump out any liquid residues remained in the RoFry after an unintended interruption of a cleaning cycle (eg. circuit breaker had tripped)








The following procedure explains step by step how to clean RoFry with ASC

	Leave current frying-program by STOP key	◻❖01: CHIPS ❖ CONFIRM
	Enter cleaning mode by CLEANING key	◻❖CLEAN SHORT ❖ CONFIRM
	Select desired program by ENCODER	◻❖CLEAN NORMAL ❖ CONFIRM
	Confirm selected program by START key	CLEAN NORMAL COOL DOWN
	RoFry® cools down for approx. 15-20 min.	❖CLEAN NORMAL REMOVE BASKET
	Remove basket completely	CLEAN NORMAL ❖ OPEN THE DOOR
	Open door / Remove basket-holder, lamella-sheet, strainer	CLEAN NORMAL EMPTY STRAINER
	Remove crumbs from gaskets and bottom of chamber, empty strainer	CLEAN NORMAL EMPTY STRAINER
	Insert strainer + lamella sheet, fill in cleaner, insert basket-holder	CLEAN NORMAL EMPTY STRAINER
	Close the door	CLEAN NORMAL INSERT BASKET

	Insert basket completely	CLEAN NORMAL START ?
	Start selected program by START key	CLEAN NORMAL PROGRAM RUNS
	<i>Program runs until signal sounds</i>	01:CHIPS REMOVE BASKET
	Remove basket completely, fill in rinser	CLEAN NORMAL RINSER
	Insert basket completely	CLEAN NORMAL CONTINUE
	Continue program by START key	CLEAN NORMAL PROGRAM RUNS
	<i>Program runs until signal sounds</i>	CLEAN NORMAL REMOVE BASKET
	Remove basket completely	CLEAN NORMAL OPEN THE DOOR
	Open door / Remove basket-holder, lamella-sheet, strainer	CLEAN NORMAL EMPTY STRAINER
	Empty strainer / wipe gaskets thoroughly	CLEAN NORMAL EMPTY STRAINER
	Insert strainer, lamella-sheet and basket-holder	CLEAN NORMAL EMPTY STRAINER
	Close the door	CLEAN NORMAL INSERT BASKET
	Insert basket completely	CLEAN NORMAL DRYING
	<i>Program runs off to signal, RoFry® jumps back to frying-mode</i>	01: POMM. FRITES CONFIRM

6.2.2 RoFry® without ASC (ST-Version)

The following procedure explains step by step how to clean RoFry without ASC








	Leave current frying-program by STOP key	01:CHIPS CONFIRM
	Enter cleaning mode by CLEANING key	01:CLEAN SHORT START?
	Select the OPEN DOOR program by ENCODER	: OPEN DOOR START?
	Confirm selected program by START key	OPEN DOOR COOL DOWN
	<i>RoFry® cools down for approx. 15-20 min.</i>	OPEN DOOR OPEN THE DOOR
	Remove basket completely	OPEN DOOR OPEN THE DOOR
	Open the door and switch off RoFry	

Remove all interior parts of RoFry and clean them thoroughly.

If applicable, use the RoFry SOAK TANK. Refer to the soak tanks manual for further instructions.

6.3 Weekly Cleaning

Beside the Daily cleaning the following items need some special care on a weekly basis:

	Leave current frying-program by STOP key	01:CHIPS CONFIRM
	Enter cleaning mode by CLEANING key	01:CLEAN SHORT START?
	Select the OPEN DOOR program by ENCODER	: OPEN DOOR START?
	Confirm selected program by START key	OPEN DOOR COOL DOWN
	<i>RoFry® cools down for approx. 15-20 min.</i>	OPEN DOOR OPEN THE DOOR
	Remove basket completely	OPEN DOOR OPEN THE DOOR
	Open the door and switch off RoFry	

6.3.1 Flap

Clean the area around the flap as well as the air intake and exhaust channel thoroughly.



6.3.2 Sliders

Clean the groove in both sliders of the basket holder with a flat screwdriver thoroughly to ensure easy sliding of the basket.



6.3.3 Particle separator (lamella sheet)

Use the lime remover to thoroughly decalcify the bottom side of the lamella sheet.



6.4 Trouble-Shooting

If your RoFry® does not work satisfactorily we would like to give a first help with the following check-list. Only after checking these points you should contact:

a) Your responsible service partner

or

b) Directly the company: UBERT GASTROTECHNIK GmbH
Werk II Gewerbegebiet Nord
Vennekenweg 17
46348 Raesfeld
Tel.:(49) 02865 / 602-226
Service-Tel.:0172 / 2 82 86 31
Fax:(49) 02865 / 602-102 (or -103)

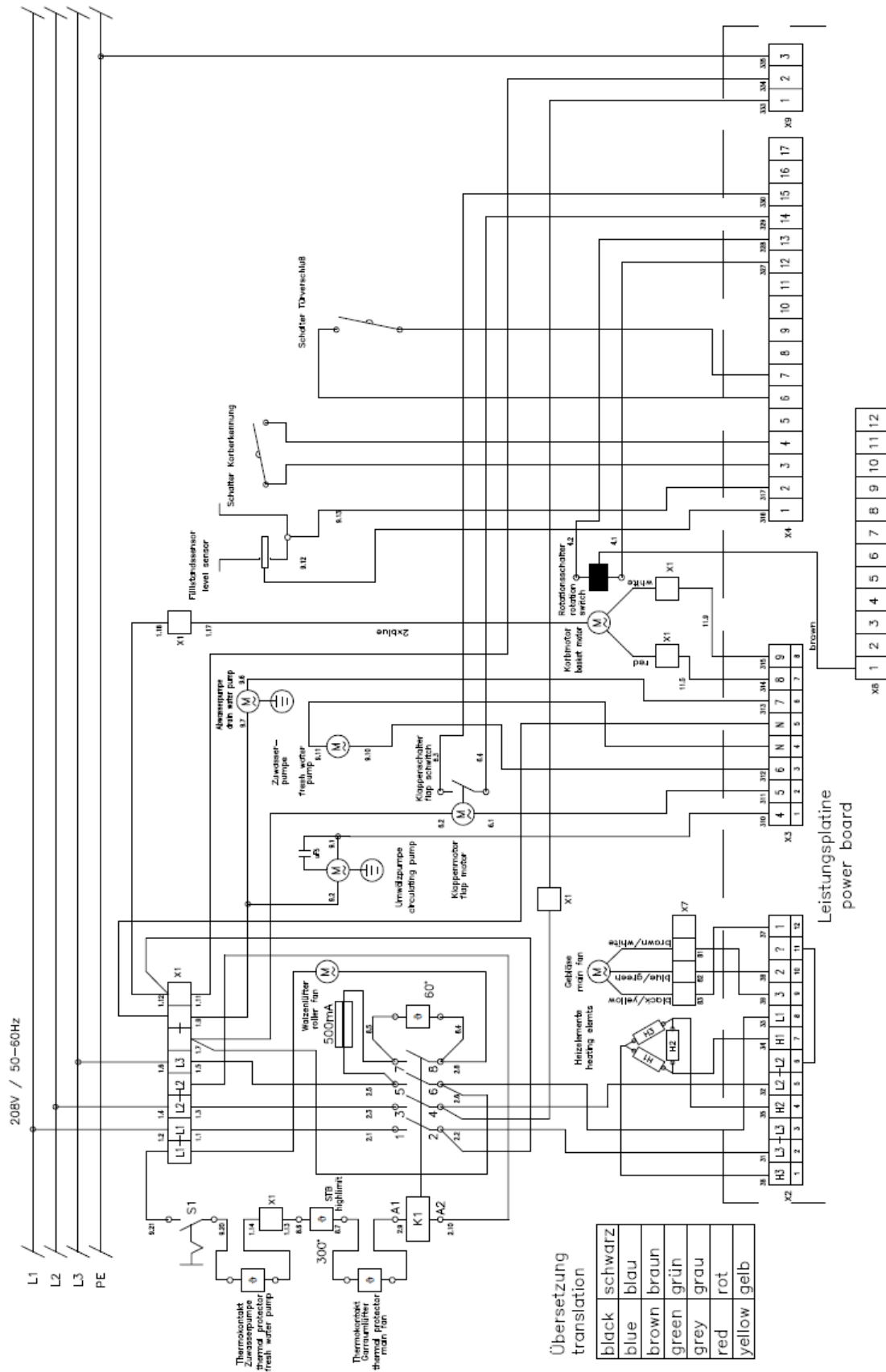
Only these two companies are allowed to carry out service work and replacement of defect parts. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid!





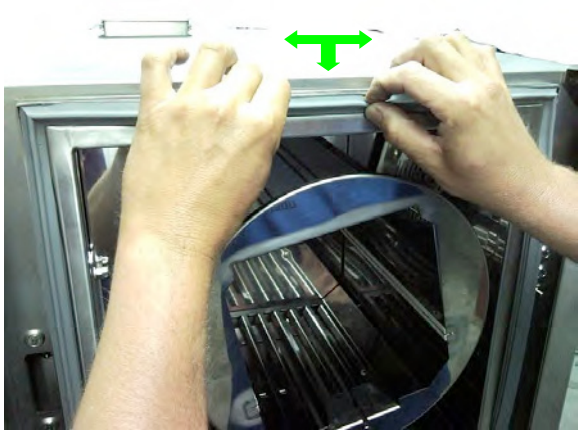
6.4.1 Malfunction check list

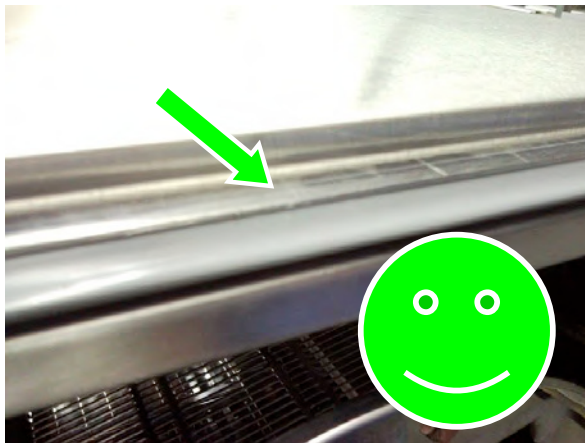
In case you encounter problems in reaching the desired product quality, please check the programming parameter following this checklist

problem	possible cause	remedy
food does not become crispy	frying time too short temperature too low steam-time too long	extend processing time increase temperature shorten steam-time
food does not become crispy even after changing the parameters	fan wheel does not turn clockwise	control sense has to be changed (Service)
food becomes too crispy	frying time too long temperature too high steam-time too short	shorten frying time lower temperature extend steam-time
food becomes too crispy even after changing the parameters	malfunction of valves	call service
parameters for average amount are programmed correctly but the device does not recognize different amounts	correction factors are not adapted correctly	adapt correction factors
error waste water	waste water hose bent waste water hose clogged waste water pump defective	check waste water hose clean waste water hose inform service company
leakage at basket- and door-gasket	basket- and door- gasket defective or perished	change gaskets following service advice



6.6 Replacement of gaskets:

<p>1. Select the program „OPEN DOOR“, while in Cleaning mode. The unit cools down below 50°C; remove the basket and then open the door. Switch off the RoFry® at the main switch.</p>	<p>OPEN DOOR START?</p>
<p>2. Remove the old gasket by pulling it out and clean the notch of the seal; remove grease and other residues.</p>	
<p>3. Assemble in the new seal. Start with the 4 corners.</p>	
<p>4. Push the seal into the notch. Start in the middle of each side and work your way to the corners. Make sure neither to stretch nor to forge the seal.</p>	
<p>5. Finally check proper placement of the seal in the notch!</p>	



6. Insert lamella sheet and basketholder again. Close the door. Remove the old basket gasket by pulling it out.



7. Clean the notch of the seal; remove grease and other residues.



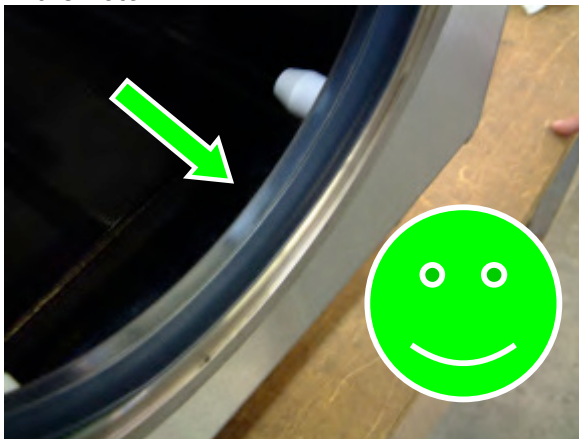
8. Put in the new seal. Place the splice of the seal in the middle of the upper notch.



9. Push the seal into the notch. Make sure neither to stretch nor to forge the seal.



10. Finally check proper placement of the seal in the notch!



6.7 Spare Parts

Defect parts are to be replaced only by original spare parts of UBERT GASTROTECHNIK GMBH; the replacement is to be carried out only by their service personnel or by your authorized Service companies. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid!



6.7.1 Spare part list

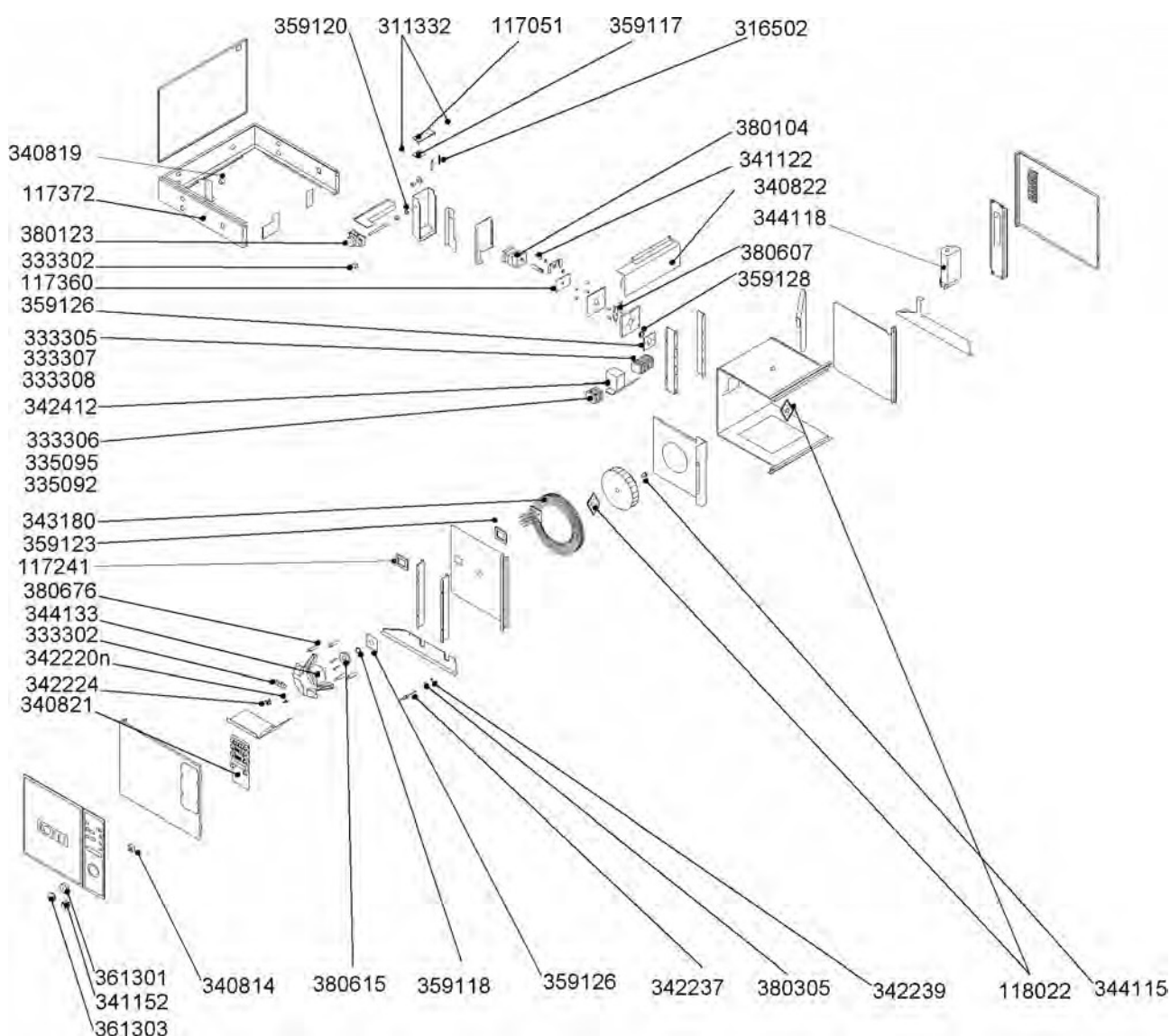
	Me nge	Bezeichnung	Name	VT
117051	1	Deckel Zu- und Abluftkanal	Flap for air intake and exhaust channel	
117129	1	Reduzierscheibe	Assembly plate	
117210	4	RoFry Stellfuß	Leg assy RoFry	
117241	1	Gegenflansch für Heizkörper RoFry	counter flange for heating element	
117311	1	Türscharnier oben RoFry	Doorhinge top	
117312	1	Lamellenblech	Particle separator	
117313	1	Montageblech Tür	Servicepanel door	
117315	1	Türscharnier unten RoFry	Doorhinge bottom	
117334	1	Tür	Door	
117342	1	Schalterwippe für Korberkennung RF	Linkage basket switch	
117343	1	Auffangwanne unter Tür	Drip tray	
117350	1	Lasche für Türverschuß	Lock plate for door lock	
117357	1	Abdeckung neben Auffangwanne	Front cover bottom left	
117360	1	Abschirmung Korbmotor für Näherungsschalter	Heat protection for proximity switch	
117395	1	Bedienblende RF-300	Front cover RF-300	
117396	2	Seitenblende RF-300	Side cover RF-300	
117397	1	Rückwand RF-300	Rear cover RF-300	
117403	1	Frontblende RF-330 / RF-360	Front cover RF-330 / RF360	
117431	1	Bedienblende RF-330	Front cover RF-330	
117432	1	Seitenblende RF-330	Side cover RF-330	
117433	1	Rückwand RF-360 / RF-330	Rear cover RF-360 / RF-330	
117442	1	Bedienblende RF-360	Front cover RF-360	
117443	1	Seitenblende RF-360	Side cover RF-330	
117619	1	Korbblende kompl RoFry	Frontplate for basket	
118022	1	Gegenflansch für Garraumlüfter und Korbmotor	counter flange for fan and basketmotor	
118024	1	Filtersieb kompl.	Metal filter	
311332	4	Flachkopfschraube mit Schlitz und Ansatz M5*2,5*7 A2	slotted pan-head screw M5*2,5*7 A2	
316502	1	Feder, Zug 1.4310 0,63*5,0*50 mm	Tension spring	
316505	2	Feder, Druck, DIN 9025 verzinkt	Compression spring	

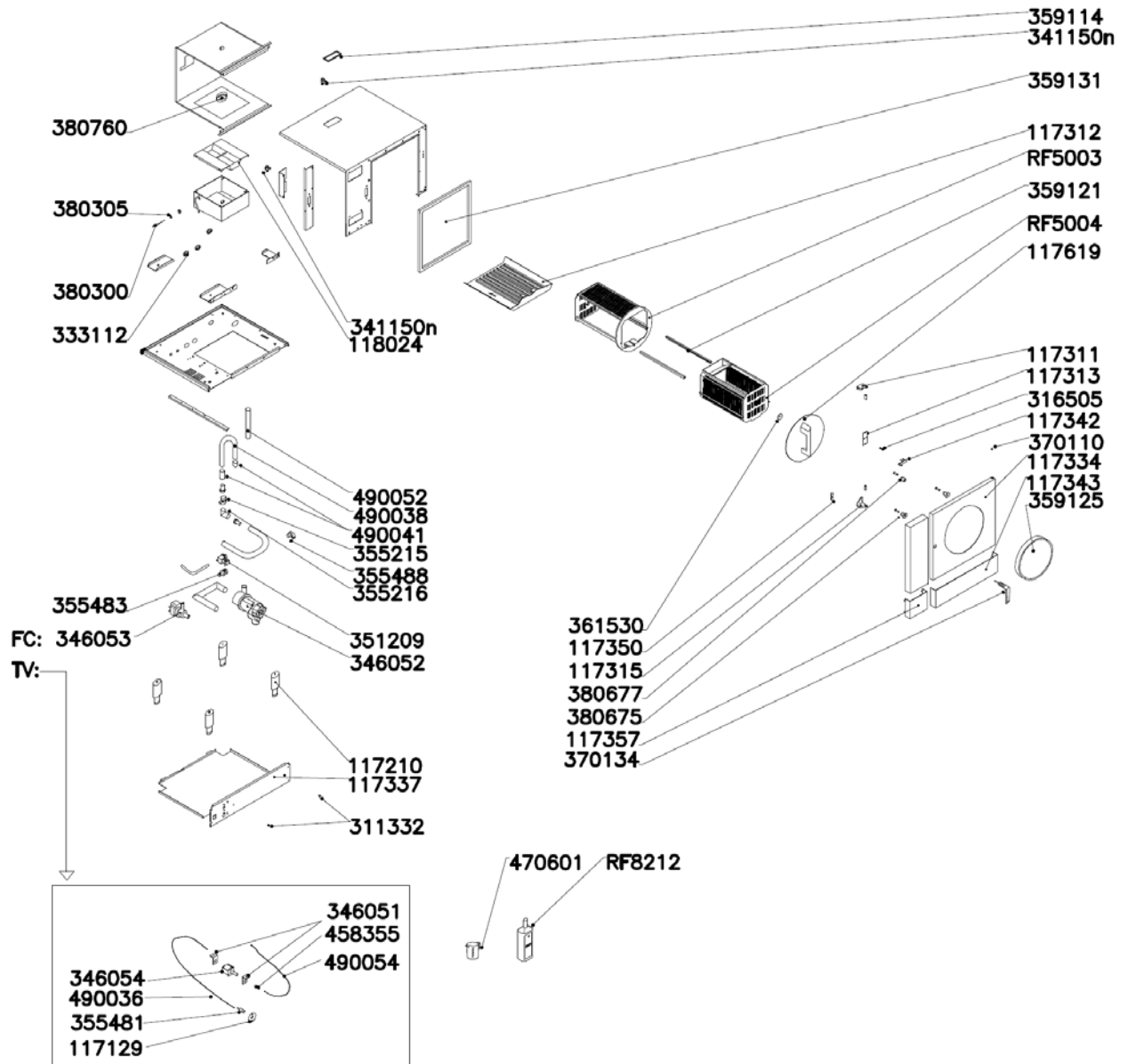
		d=1,0*11*35 mm RoFry		
333112	4	Kabel Tülle 46*32 RoFry	Cable grommet 46*32	
333302	4	Kabel, Porzellanklemme, 2,5mm ² , 2-polig, mit Loch	terminal block, ceramic	
333305	14	Wago, Klemmblock, 10qmm Wago	terminal block 10mm ²	
333306	2	Wago Endwinkel für TS35	Sideblock (field-/main terminal block)	
333307	5	Wago Brücken	Bridge for terminal block	
333308	5	Wago Abschottung	Separator for terminal block	
335092	1	Sicherungsklemme	Fuse holder 5x20	
335095	1	Feinsicherung 5x20 - 0.5 A träge	fuse 5x20 - 0.5 A träge	
340814	1	Drehgeber UUS1-2	Encoder for UUS01	
340819	1	Summer, Miniatur 5-12V	Buzzer 5-12V	
340821	1	Bedienteil CPU - UUS02 RT-CC / ROFRY	computer control unit UUS02	
340822	1	Leistungsteil - UUS02 RT-CC / ROFRY	Powerunit for 340821 UUS02	
341122	1	Induktiver Näherungsschalter	Inductive proximity switch	
341150	2	Microschalter - Türkontakt/Korbbkontakt	door switch (RHD)	
341152	1	Schalter/Hauptschalter RoFry Europa Version	Main Switch	
342220	1	Microthermschalter, 60C R-20 C-279/C 370; Schliesser	Temperature switch (freshair-fan)	
342224	1	Sicherheitstemperaturbegrenzer 300° Ausschalttemp.	High Limit Switch 300°C	
342237	1	Garraumfühler PT100 inkl. Verschraubung	Temperature probe PT100	
342239	1	Klemm-Verschraubung M8 mit Gegenmutter für 342237u.342245	Screw joint for temperature probe 342237&342245	
342412	1	Schütz 26A 220-240V 50/60Hz	Contactor 26A 220-240V 50/60Hz	
343180	1	RHK RoFry Ausführung 16,335 kw	heating element RoFry 15,0 kw, 230V	
344115	1	Rändelmutter A2 DIN 467 M6	Knurled nut	
344118	1	Querstromgebläse RoFry	Radial fan with thermostat switch	
344133	1	Garraumlüfter (Heißluftgebläse) RoFry N, UL Version	Fan (oven chamber)	
346051	2	Befestigung für Frischwasserpumpe	Mounting bracket for fresh water pump	
346052	1	Umwälzpumpe Typ CP50-125	Circulation Pump	
346053	1	Entleerungspumpe	Drain Pump	
346054	1	Frischwasserpumpe / Schwingkolbenpumpe	Fresh-water pump for TV-Version	
351209	1	Magnetventil RoFry	Magnetic valve	
355215	1	Rohrbelüfter 3/4"Fx3/4"F	aerator 3/4"Fx3/4"F	
355216	1	Winkelstück 90° 3/4"Mx3/4"F	Pipe bend 90° 3/4"Mx3/4"F	
355481	1	Kupplung, weiß Frischwasserzufuhr	Clutch fresh-water-supply	
355483	1	Kupplung, grau Brauchwasserabfluß	Clutch waste-water-outlet	

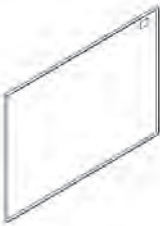

355488	1	Stecker mit Winkelschlauchtülle	Plug waste-water-outlet, angle	
359114	345 mm	Dichtung für Luftkanal am Gehäuse	seal for air conduit	
359117	1	Flachdichtung für Zu - Abluftklappe schwarz, Silikon, geschäumt	gasket (intake/ exhaust)	X
359118	1	Wellendichtung PTFE 22*35*7 ohne O-Ring	Shaft seal PTFE	X
359120	1	V-Ring, Viton	V-Ring	X
359121	2	Gleitschienen Korbführung PTFE/Glas	Sliding rails (basket) PTFE/Glass	X
359123	1	Dichtung für ROFRY Heizkörperflansch	gasket RoFry heating element flange	
359125	1	Korbdichtung als Ring verklebt 920mm lang	gasket (basket) L = 920 mm	X
359126	2	Carbondichtung	Carbon seal for main fan	X
359128	1	Wellendichtung BA-PTFE 20*35*7	Shaft seal PTFE	X
359131	1	Garraumdichtung eckig RoFry	Door gasket with sharp corners RoFry	X
361301	1	Knebel, ohne Referenzpunkt RT507 / RT505	knob without reference point	
361303	1	Deckel mit Fingermulde für Knebel RT507/RT505	cab with finger basin	
361530	1	Führungsbuchse für Korbblende ROFRY	Bearing for Basket front-shield	X
370110	1	Abdeckkappen für Muttern M6 schwarz	covering cap	
370134	1	RoFry Türgriff, Dreh-Spann-Verschluß	Door lock, compression for RoFry	
380104	1	Motor Korbantrieb	Motor basketdrive	
380123	1	Klappenstellmotor	Flap motor	
380300	1	Elektrode für Niveauregulierung	Electrode for Level control	
380305	2	Dichtung Cu (Kupfer) DIN 7603	Seal copper	
380607	1	Lager Flansch mit Einsatz Hochtemperatur	Bearing for use with motor basketdrive 380104	
380615	1	Flansch für Lüftermotor ROFRY	Flange for fan motor	
380675	2	Gleitauflage Korbhalter mit Kragen	Basketholder bearingroll RoFry with collar	
380676	4	Abstandsbolzen Edelstahl, für Lüftermotor RoFry	Bolt for fan-motor	
380677	1	Gleitauflage Korbhalter ohne Kragen	Basketholder bearingroll RoFry without collar	
380760	1	Verteilerteller	water spray system aperture	
419001	1	Scheibe Dekor RoFry	Decor panel glass RoFry	
419012	1	Bedienpaneel Scheibe RoFry	Operator panel glass RoFry	
458355	1	Schlauchtülle 1 1/8"x1/8" 1845 Ms bk	Hose nozzle	
470601	1	Messbecher ROFRY, 200 ml	dosing cup	
490036	1	Schlauch Silikon transp. gem. FDA	Silicone-hose transparent	
490038	1	Schlauch mit integrierten Endstücken Ø19mm (Innen)	Hose incl. end fittings	

490041	1	Endstück für Schlauch 21mm	End fitting for hose	
490052	1	Form-Schlauch 35*4,5 (Innen Ø * Wandung)	Tube 90° angled	
490054	1	Schlauch Silikon transparent	Silicon tube transparent	
RF5003	1	Korbhalter kompl. für RoFry	Basketholder assy RoFry	
RF5004	1	Korb kompl RoFry	Basket assy RoFry	
RF8212	1	RoFry Dosierflasche 1Liter (ohne Inhalt) für Entkalker M	RoFry Lime Remover M dose-bottle 1liter (empty)	

6.7.2 Exploded view





	RF-300	RF-330	RF-360
	117397 Rückwand RF-300 Rear cover RF-300	117433 Rückwand RF-360 / RF-330 Rear cover RF-360 / RF-330	117433 Rückwand RF-360 / RF-330 Rear cover RF-360 / RF-330
	2013 Subject to change!	117432 Seitenblende RF-330 Side cover RF-330	117443 Seitenblende RF-360 Side cover RF-360

6.8 Accessories

The following accessories are available on request:

• Spare basketholder, complete	Part. No.: RF 5003
• Spare basket, complete	Part. No.: RF 5004
• RoFry®-cleaner 25kg-Container	Part. No.: RF 8200
• RoFry®-lime remover 5l-Canister	Part. No.: RF 8210
• Refill basket	Part. No.: RF 5010
• Scoop	Part. No.: RF 5011
• French-fries-portioner	Part. No.: RF 5012
• French-fries-bag rest	Part. No.: RF 5013
• Store shelf	Part. No.: RF 5015
• RoFry®-warming basin 230V / 2,0kW / 50-60Hz / 1Ph/ N	Part. No.: RF 7100
• Intermediate shelf for warming basin	Part. No.: RF 7110
• RoFry®-protection gloves	Part. No.: RF 8015

Accessories for standard version RF-###-ST:

• RoFry®-spray	Art. Nr: RF 8000
• RoFry®-KOTE-sprayer	Art. Nr: RF 8010
• Soaking tank 230V / 2,0kW / 50/60Hz / 1Ph/ N	Art. Nr: RF 8030
• Soda 24kg-unit	Art. Nr: RF 8045



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